

Southern Standard

DEVOTED TO AGRICULTURE, AND TO THE DEVELOPMENT OF THE RESOURCES OF TENNESSEE.

VOL. V.

McMINNVILLE, TENNESSEE, SATURDAY, DEC. 1, 1883.

NO. 3

TOWN AND COUNTY.

—C. R. Martin and wife, have gone to Florida to spend the winter.

—D. T. Myers went to Nashville Wednesday with a car of fat hogs.

—Mrs. L. C. Thurpin reports raising a second crop of young chickens.

Mrs. W. J. Clift, of Chattanooga, is visiting her parents here.

—B. C. Wilkinson, a prosperous merchant and farmer at Jesse, was in town Monday.

—L. P. Crane and family have moved to Florida, to make that land of flowers their future home.

—Mr. Bailey, of Cannon, was in our county last week stock hunting. He was enquiring for cattle and sheep.

—Elder J. C. Brien, of Smithville, held service in the Baptist church at this place Saturday night and Sunday.

—Misses Mary and Maggie Reed went to Chattanooga this (Friday) morning to attend an opera there tonight.

—Dr. Mathews returned from Nashville last week. Spent a few days in McMinnville, and returned to Jasper last Saturday.

—Mrs. Whitson, of Murfreesboro, a newspaper correspondent, was in our town a few days this week looking up items of interest for the Nashville press.

—Thanksgiving service was held last Thursday at the Southern Methodist church at 11 o'clock, which was interesting and well attended.

—The Eagle Mill Co., have received this week a new forty-horse boiler. This company are gradually extending their facilities, and we are glad to know their business is rapidly increasing.

—We are indebted to Mrs. Lizzie Hughes Franke, of Atlanta, for a basket of nice oranges. This package was not labeled "fine varnishes," and sent to care of Ritchey's drug store this time as before.

—J. R. Groves left with us a sample of clover seed of 20 bushels saved this season. The seed are nice and well matured. We hope to see our county come to the front next year and save a large surplus of field seeds. No good reason why we should not.

—Prof. D. T. Todd, of Eminence, Ky., and recently one of the managers at the Louisville Exposition, with his family are guests of the Warren House. Prof. Todd comes well recommended and for the purpose of making his home in McMinnville if he can be pleased in the purchase of property. We hope he may be pleased.

—The C. S. D. Club will give a public entertainment Monday night, consisting of the reading of the Evening Star, orations and declamations. All are respectfully invited to be present. Exercises commence at 6:30 o'clock.

M. P. HOODENPYL, Sec.

—The Star saloon on East Main street has been moved to the old Meadows stand, and the house will be occupied by Frank Maddux as a stove and tin store. Frank will move his stock into the new quarters about Monday.

—J. R. Groves, and J. C. Hughes, and quite a number of other distillers from this county attended the meeting at Tullahoma last Saturday, to determine the best course to pursue in reference to the privilege tax imposed by the recent decision of the Supreme Court at Knoxville. We believe their policy is to fight it off until the Legislature meets and then apply for relief.

—The entire stock for the national bank at Tullahoma has been taken, and business will be commenced early in January. Mr. S. J. Walling, Jr., who some weeks ago tendered his resignation as cashier of the National Bank of this place, has been secured by the Tullahoma bank. We regret very much to lose Smith, and can assure the people of Tullahoma that they will find him a good citizen and a gentleman of superior business qualifications.

—Medearis & Co., have been busy for the last week opening up a large, varied stock of Christmas goods. Their display of candies is simply superb, to say nothing of toys, dolls, and a thousand other articles, both useful and ornamental. They make their Christmas bow on our eighth page this week, which will be followed by a more detailed statement in our next.

—An amateur dramatic club was organized at the C. F. College on Wednesday night. Any one wishing to donate \$500.00 to the club for the honor of having it named after them, will please hand the cash in at this office within the next five days, and the same will be turned over to the proper committee. This is a golden opportunity for some philanthropic gentleman to relieve himself of the burden of some of his cash, and send his name thundering over the fame-encircled peaks of the eternal hills of glory. The club will accept but one donation, and "first come, first served," so speak quick.

—But few of our people are aware of the amount of business being done by Messrs. W. G. Cummins & Co., of this place, in the manufacture and sale of their patent Safety Single-trees and fixtures. They are shipping numbers of their Safety Single-trees to nearly every portion of the United States, and the fast increasing demand is evidence of their popularity. Their goods are manufactured of first-class material by skilled workmen, and never fail to give satisfaction. Mr. J. R. Puckett, of Kentucky, has been appointed General Agent for these single-trees, and left McMinnville this week for the South in the interest of the same. Anyone having dealings with Messrs. Cummins & Co., or Mr. Puckett, will find them all reliable, prompt business men.

Judge Hancock.

Gov. Bate has appointed E. D. Hancock, Esq., of Murfreesboro, Chancellor to fill the unexpired term of Judge Burton. Judge Hancock is said to be worthy and well qualified to fill the responsible office, and will doubtless give satisfaction.

Attention Craftsmen.

Monday night, Dec. 3, is our stated meeting and election, and every member is urgently requested to be present, as there is important business to come before the lodge. Let every brother take notice and govern himself accordingly. J. W. HOWARD, W. M.

Fine Oranges.

Albert Etter received a box of oranges this week from his brother Sam, in Florida, that are the finest we ever saw. The two largest weigh 3½ pounds, and two others weigh 3 pound and 7 ounces. They are beauties.

Married.

FLEMING—BRUSTER—At the residence of the bride's father, by Rev. H. B. Reams, Thursday, Nov. 29th, 1883, DR. WM. H. FLEMING to MISS KATE BRUSTER.

After the ceremony the bridal party came to town and partook of a splendid wedding and thanksgiving feast at the residence of the groom. The couple have our best wishes for a long life of that connubial bliss that makes man and wife in heart, soul and purpose, one.

BROOKS—WARREN—At the residence of the bride's father, near Ver-villa, Sunday, Nov. 25th, 1883, by Esq. Jno. Parker, MR. C. C. BROOKS to MISS MOLLIE L. WARREN.

In Memoriam.

Departed this life Nov. 12th, 1883, in the twelfth year of her age, Mary J. daughter of W. G. and Charlotte Etter.

Without being partial in enumerating the virtues of the dead, it is but meet and proper to say that little Mary was a remarkable child. Though but

a child in years and in physical strength, having long been a victim of that dread disease, Dropsy, yet she was a perfect woman in her demeanor and conduct. By her gentle manners, her quiet and lady-like deportment, her truthfulness and perfect obedience, she became endeared to all with whom she was associated. But God, whose ways are too mysterious for comprehension by human intelligence, has seen proper to transplant her to the garden of Peace.

And while it rives our hearts to repeat that sad, sad word of farewell, O may the agony of our hearts be softened with the blessed thought that her angel mother has bid her a happy welcome on the other shore. E.

Rev. Joseph Myers.

Franklin County News.

Rev. Joseph Myers, of the Methodist church, now on the Salem circuit, preached on that circuit some forty years ago, when part of his congregation were Indians on Crow creek. He began preaching at that time with a tolerable good suit of clothes, but could do no good until he had the sisters to spin and weave him a homespun suit, with striped vest of blue and butter-nut color, and which some country tailor caused to be fearfully and wonderfully made.

In that suit he carried the gospel over the hills and mountains with great success.

He is now carrying the same old gospel, and we hope under better circumstances.

LOCAL ITEMS.

—Overcoats at \$2.50 at Katz's.

—Boys' Hats at ten cents at Katz's.

—Cocoanuts, Oranges, Raisins, fresh Nuts and Candies, just received by D. O. Jenkins.

—A new lot of Prints, the very best quality, at five cents per yard, at Katz's.

—When you want fresh groceries and confections, call on D. O. Jenkins.

—All wool Beaver Cloaks at \$4 at Katz's. Worth six dollars.

—Boots and Shoes at cost, Iron, Steel, Hardware, Queensware, Groceries, Tinware and Leather at bottom prices at A. P. Seitz's.

—Price on Dress Goods reduced at Katz's. Don't fail to go there before purchasing.

—We have got the genuine Dude at last. You will find it at D. O. Jenkins'.

—A new stock of fresh staple and fancy groceries of all kinds just opened by D. O. Jenkins.

—Mead & Ritchey will pay 50 cents per bushel for nice red apples delivered at their store.

From Vols.

To the Standard:

Viola is quite lively this week for a muddy town. The near approach of Christmas, I suppose, makes trade brisk. We are preparing for a nice Christmas tree, and will be very much disappointed if we fail.

C. C. Ramsey returned this week from a trip South.

R. G. Wooten fell from his buggy last Sunday and sprained his ankle and bruised himself up generally.

Prof. Zach Jones' school will close next Friday. He is a big teacher in every respect.

Weddings are slow for this season, but prospects are fair for more lively times.

Willie Thaxton has his Bible yet.

OLD VETER.

Oranges in Florida.

To the Standard:

Norine's Reminiscences of the Land of Flowers are beautiful. I never fail to read them. But did she not make a slight mistake in speaking of the orange tree in sketch No. 9? There occurs this passage: "Not only is the

tree lovely and symmetrical in size, shape, and foliage, but you will find the bud, the blossom, and the ripe perfect oranges all on the tree at the same time, and each in itself a beautiful thing." As to their beauty I agree with her. There is nothing in nature more beautiful than the orange tree loaded with fruit, but as to the trees being ever bearing it must be a mistake. It is the opinion among many who have not been in the orange regions that on the same tree at any time are found buds, blossoms, green and ripe fruit. How such an opinion became prevalent I do not understand, as the orange growers know nothing of it. I spent some months in the heart of the orange country of Florida, and I often enquired for the everbearing orange tree but heard of none. Many experienced in orange raising told me there was no such a tree. The lime tree is everbearing—that is, blooms and bears all the year, and so do some lemons; but the orange, like the apple, blooms in the spring and gets ripe in the fall. In Orange county the orange blooms in March, though sometimes as late as April, and is gathered in December. Some are gathered as early as November, some as late as January.

R. P. H.

Mouth of the Ohio, Nov. 23.

An Old Democrat's Opinion.

Cor. American.

Our people are considerably set back by the reported decision of the court on the subject of liquors manufactured of the products of the soil of Tennessee. Article 2, section 30, of the Constitution of Tennessee, says no article manufactured of the produce of this State shall be taxed otherwise than to pay inspection fees.

The revenue law passed by the last Legislature in naming the things exempt from taxation, on page 104 of the last acts, says that all growing crops of whatever description that are products of the soil in the hands of the producer and his immediate vendee, and manufactured articles from the products of this State are exempt from taxation. How can the brandy manufactured from the orchards of Tennessee be subjected to a privilege tax by our Constitution and laws? Or does the decision of the court include the manufacturers of brandy in the decision? These are questions that are daily asked and are causing some uneasiness and anxiety. Warren county is very much stirred on this subject just now, and we hope for a favorable explanation shortly. I am not a manufacturer of either brandy or whisky—never have been, but have a sympathy with many of our good citizens who are small fruit growers and brandy manufacturers, who will be entirely ruined if they have to pay the tax of wholesale dealers for the year 1880 and up to now.

OLD DEMOCRAT.

McMinnville Nov. 26, 1883.

THE BUTTER WE EAT.

Valuable Suggestion to Tennessee Farmers.—How the "Gilt Edge" Article is Made in New York State.

C. W. Charlton in Knoxville Chronicle.

Any one with half an eye can see that Knoxville is a poor butter market. Today it is exceedingly dull at twenty cents per pound, when it ought to be not less than twenty-five cents. Indeed a first-class article ought to bring thirty cents. From indications the market can be glutted with a comparatively small quantity. It don't seem to be the fault of the quality of the butter, for in looking over the supply furnished it looks well, has a rich, yellow color, and no doubt palatable.

Under the circumstances, therefore, butter makers should begin to look out for another market where they can command more satisfactory prices. In doing this they must put their butter in proper condition for shipping. Much depends on this—indeed everything. It won't do to send it off in

every kind of shape. It must be carefully handled and packed in clean wooden firkins, and if properly done will keep sweet and nice a long time. Thus packed, all the butter made in warm weather or during the summer months can be shipped in the fall or during the winter, and will command in the Southern markets or in Richmond, Va., from thirty-five to forty cents a pound.

Recently I had an extended interview with Maj. E. Potter, of Ohio, who has a large creamery of his own, and who manufactures vast quantities of butter for the New York market. At my request he furnished the following suggestions and directions on the subject of making and preserving New York creamery butter:

"First provide yourself with tin cans 19 inches deep and 7 inches across the top. Set this can in a tank of water made to hold as many cans as you may need for your dairy. Allow the water to come within 1½ inches of the top of your can and keep the water at or near a temperature of 56° as possible. Let the can remain open at the top until the animal heat has left the milk. Then close the can air-tight for 24 hours. Then dip off the cream with a small funnel shaped dipper. The dividing line between milk and cream can easily be seen, and the cream must be removed while both are sweet. Set your cream in a can in the same tank of water that contains your milk, adding to your cream until an acid shows itself, but under no circumstances allow your cream to sour.

Now see that your churn is sweet by scalding with hot water, and put your cream in at a temperature of 56. Now let your churn revolve at a slow rate of speed until your butter shows itself and forms in grains the size of wheat; then draw off the buttermilk without disturbing the butter. Now make a strong brine of cold water and turn on to your butter until your butter is floated in the brine, and do not revolve the churn for thirty minutes. Then carefully draw off the brine without disturbing the butter, after which turn on pure cold water until the butter floats freely. Then give your churn a few revolutions and the butter will be gathered. You can now let it stand in the water one hour or more if you like, and the butter is ready to salt. Use one ounce of salt to the pound of butter. Do not work the butter after the salt is well worked in. Should you work it, you will break the grain of the butter and will remove the brine, which must be retained in the butter.

The butter before packing should stand 24 hours. If your tub is of wood let it stand with strong brine for 24 hours. Then leave one quart of brine in the tub and commence packing the butter. Fill to within one and a half inches of the top. Turn off the brine, cut a thin piece of muslin to fit the tub. Wet it before putting it on the top. Then cover the vacancy with fine salt. Seal it up air tight, and the butter will keep in a cool place for many years.

The best churn for this is made by R. W. Fenner, South Stockton street, New York. The churns are six sided and revolve. They have no flutter inside and range in price from \$6 to \$45.

E. POTTER."

Let me add that butter making is really a science, and, therefore, no novice is fit to make butter for our markets. By following the suggestions of Maj. Potter, so clearly stated, our farmers' wives will find but little trouble in producing a class of butter that will go off to advantage in any of our markets. Cut out the article and preserve it.

Judge McConnell recently charged the grand jury of DeKalb county, that all bets made on shooting within fifty yards of a public road was indictable.

In some parts of Kentucky water is used for drinking purposes.